



SOUPS OF THE DAY

Lobster & Shrimp Bisque 10

APPETIZER

Oysters on the Half Shell 19/31

Indian Creek, PEI
Half or whole dozen, cocktail sauce,
mignonette & lemon

Eggplant Stack 15

Heirloom tomato, fresh mozzarella,
pomodoro sauce, basil & aged balsamic

Mussels Scampi 14

Shallot, garlic, parsley, lemon, butter & white
wine with grilled bread

ENTRÉE

Pan Roasted Salmon 27

Roasted red potatoes, grilled
asparagus & lemon caper brown
butter sauce

Steak Frites 27

Seared & sliced 10 ounce coulotte
steak, blue cheese butter with
hand-cut fries

Soft Shell Crab BLT 25

Fried blue crab, thick-cut bacon, lettuce,
tomato & cajun remoulade on toasted
brioche with hand-cut fries

Spinach and Chicken Salad 20

Poached & chilled chicken breast, baby
spinach, brie, granny smith, quinoa
crunch, dried cherries & white balsamic

DESSERT 9

Strawberry Shortcake
Pistachio Cake
Coconut Cream Pie
Pistachio & Salted Caramel Truffle Gelato



Wine Slushy \$10

Loganberry Wine Slushy

Peach Wine Slushy

Featuring Niagara County's own
Niagara Landing Wine Cellars

Sour Apple Slushy

Made with Green Apple Smirnoff
Vodka and Sour Apple pucker

Jack Daniel's \$8

Tennessee Honey, Tennessee Apple,
Tennessee Whiskey and Coke

White Claw \$6

Citrus. Watermelon Lime

Wildberry Acai, Tropical Pomelo

Western Son Vodka Shot

\$2

add a shot of Western Son Vodka and
keep the complimentary White Claw
Cup

High Noon \$7

Kiwi, Guava, Peach, and Lime flavors
Grapefruit & Black Cherry

Bacardi Seltzer \$7

Bahama Mama

Sunset Rum Punch

Pina Colada

Tulchan Gin \$7

Born on one of the most
prestigious estates in Speyside,
Scotland, Tulchan Gin is a light
style London Dry Gin. Tulchan Gin
showcases aromas of juniper,
lemon and orange peels,
coriander with hints of floral
notes layered with flavors of
sweet candied citrus peels.